



UNIVERSITY MURANG'A COLLEGE

(A Constituent College of Jomo Kenyatta University of Agriculture and Technology)

SCHOOL OF HOSPITALITY AND TOURISM

DEPARTMENT: HOSPITALTY

MAIN EXAM

UNIT CODE: HT0110

UNIT TITTLE; FOOD PRODUCTION THEORY

CLASS; HT/FB/14C1

DATE: 2ND MARCH 2015

TIME: 2HRS

INSTRUCTIONS

SECTION A IS COMPULSORY

ANSWER ANY OTHER TWO QUESTIONS ON SECTION B

SECTION A (COMPULSORY) 30MRKS

1a)Give the definitions of the following terms as used in cookery.

i) Salads

ii) Seasoning

iii) Dressing

iv) Savouries

v) Fuel

5mks

B)State the importance of cake decoration.

(5mks)

- c) Explain 6 classification of desserts. (12mks)
- D) In making of sandwiches, spread is very important. Enumerate 3 purposes of spread. (3mks)
- E) List 5 types of garnishes. [5mks)

SECTION B

- 2a) Discuss the systematic procedure in making yeast dough. (11mks)
- B) State 3 reasons for the following faults in yeast products.
- i) close texture
 - ii) uneven texture
 - iii) coarse texture (9mks)
- 3a) Enumerate 10 rules to be observed in pastry making .(10mrks)
- B) List four characteristics of a cooked cake. (4mks)
- C) Explain 3 ways of preserving fruits. (6mks)
- 4a) List 10 types of bread. (5mks)
- b) State 3 possible reasons for the following faults in cakes.
- i) Bad shape
 - ii) Cake cracks
 - iii) An even shape (9mks)
- C) Explain different types of cakes (6mk)

